

# BOB'S POTATO ROUNDS

## Ingredients

1 Potato per serving  
Salt, Pepper, and Caraway Seeds  
Oil for sautéing

## Process

Determine how many servings you wish to prepare. One regular sized potato per person is about right. You may select russet, Yukon gold, or even red potatoes, which ever best suites your needs or that you like best.

Wash each potato well then pat dry. (The skins will stay on for this recipe.) Pierce each potato with a fork or ice pick in 6 locations. Place the microwave to cook as though a baked potato. Remove when still slightly firm.

Float about ¼ inch of oil in a cast iron pan. Warm the pan to sauté temperature (not smoking) I prefer to use home made lard for this recipe. DO NOT use store bought lard, as it will be hydrogenated. See my other diatribe on hydrogenated oils. However, any good non-hydrogenated oil may be used for this recipe.

Slice each potato cross-wise making each slice about 1 to 1 ¼ inches thick with the skin on. When the pan is hot and all the potatoes are sliced, place a single layer of potatoes in the pan. Immediately turn over each slice so that the oil coats each one on both sides. Season with salt, pepper, and caraway seeds. I prefer to have the caraway seeds ground. You can do that with a mortar and pestle, or as I do, I have a regular pepper grinder that I keep my caraway seeds in, ready to grind at any time. You may sometimes want to keep the seeds whole which is also acceptable. Once seasoned immediately turn over each slice and season the other side as before.

Sauté the first seasoned side until nicely browned, turn and do the same for the other side.

If you have more potatoes than will fit the pan, remove the cooked potatoes to a plate and continue with the next batch until all is complete, adding oil as you go if needed.

When all is finished, turn the heat down to warm and return all the potatoes to the pan to keep warm. Do not cover as that would make them not quite as crispy on the outside.

Serve when ready.